

## **SMALL PLATES**

### **GARLIC BREAD V \$10 +CHEESE \$2.50**

pull apart ciabatta with herb & garlic butter & hummus

### **SEAFOOD CHOWDER \$17**

seafood & chunky veggies, served with toasted bread

### **SZECHUAN CALAMARI DF/GFA \$17**

deep fried calamari rings, Szechuan pepper seasoning, leafy greens & tartare sauce

### **GARLIC PRAWNS GF \$23**

pan fried prawns in garlic, green beans & coriander

### **CHICKEN LIVER GFA \$17**

bacon, mushrooms in creamed wine sauce served with toasted bread

### **BBQ BABY BACK RIBS (250 GR) DF \$21**

BBQ baby back ribs marinated in our home-made sauce, slaw & pickles

### **ORCA FRIED CHICKEN WINGS**

#### **6 PCS \$15 OR 12 PCS \$26**

honey glazed sauce with sesame seeds & fresh spring onions DF  
or buffalo sauce

GF / GFA – Gluten free /Available    DF – Dairy Free    V / VA – Vegetarian / Available    VG /VFA – Vegan /Available

we do use gluten, soy, nuts, crustacea, dairy, fish, eggs, sesame seeds and lupin in our kitchen.  
please advise the staff of any allergies

## **LARGE PLATES**

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### **VEGE STACK VG/GFA \$26**

field mushrooms, courgettes, eggplant, red peppers, spinach, slow roasted tomato, potato rosti & red pepper emulsion

### **FISH OF THE DAY GF \$39**

pan fried fish served with mashed potatoes, wilted spinach, seared scallops, romesco sauce, cream garlic & dill sauce

### **CHICKEN TAGINE GF/DF \$29**

slow-cooked sweet and savory chicken thigh, saffron sauce, olives, baby potatoes, prunes, served with a side cous-cous

### **BRAISED PORK BELLY \$29**

slow-cooked honey-glazed belly served with potato confit, bok choy, pea puree and onion rings, home-made honey glaze

### **LAMB SHANK \$31**

succulent slow roasted shank, mashed potatoes, roasted vegetables, onion rings, minted jus **EXTRA SHANK \$10.50**

### **GRILLED SIRLOIN STEAK 250GR GF \$37**

NZ grass-fed Angus, potato confit, roasted vegetables, beet puree, grilled halloumi, creamed mushroom sauce

### **BEEF FILLET 220GR GF\$45**

Prime steer beef fillet with potato gratin, pea puree, broccoli, caramelized onion, slow roasted tomato and choice of red wine jus or blue cheese sauce

## CLASSICS

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### **FISH & CHIPS** DF **\$26**

beer battered catch of the day, mixed greens & tartare sauce

### **SOUTHERN CHICKEN BURGER** GFA **\$26**

deep-fried chicken breast double dipped in our homemade crunchy coating, slaw, lettuce, chipotle mayo

### **BEEF & CHEESE BURGER** GFA **\$26**

180gr brisket local butchers beef patty, bacon, lettuce, tomato, caramelised onion, cheddar, McClure's pickles & relish

### **VEGGIE BURGER** V/GFA **\$26**

roasted zucchini, mushrooms, lettuce, caramelised onion, slaw, chipotle mayo

**BURGERS SERVED WITH FRIES, AIOLI, ON BRIOCHE OR GF BUN**

## SALADS

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### **VEGETARIAN SALAD** V/VGA **\$21**

roasted vegetables, fried honey glazed tofu, falafel, grilled haloumi, leafy greens with nam jim dressing & chimichurri

### **CHICKEN & BACON SALAD** DF/GF **\$23**

leafy greens, sweet chili mayo dressing, topped with flamed grilled chicken and bacon lardon

### **ADD PROTEINS TO YOUR SALAD**

grilled chicken **\$6.50**      buttermilk chicken **\$6.50**  
szechuan calamari **\$6.50**      house smoked salmon **\$10.50**  
deep fried seasoned tofu **\$6.50**

## **SIDES**

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**POTATO GRATIN:** potato baked with cream, cheese \$9

**MASH POTATOES:** with red wine jus \$9

**SEASONAL VEGETABLES:** with thick cut bacon lardons & parmesan \$8.5

**FRIES:** with aioli & tomato sauce \$11

## **PLATTERS**

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**DESIGNED FOR 2-3 PEOPLE**

### **SEAFOOD PLATTER \$68**

marinated mussels, pan-fried scallops, garlic prawns, Szechuan calamari, house smoked salmon, battered fish, tempura prawn, garlic bread & tartare sauce

### **ORCA PLATTER \$68**

baby back ribs, braised pork belly, grilled flank steak, honey glazed chicken nibbles, buffalo chicken nibbles, fries, BBQ & chimichurri sauce

## **DESSERTS**

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### **PROFITEROLE \$15**

filled with white chocolate custard, cream & chocolate sauce

### **STICKY DATE PUDDING \$14.50**

on date puree, with butterscotch sauce, whipped cream, white chocolate crumbs

### **WARM APPLE RHUBARB TART \$15**

with berry coulis and vanilla ice cream

### **OLD FASHIONED ICE CREAM SUNDAE \$12.50**

3 scoops of vanilla ice cream, chocolate sauce & toasted hazelnut

## **TO FINISH**

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### **DESSERT WINES -50ml Pour**

De Bortoli Botrytis Semillon \$11

Zepher Noble Riesling \$12

Quinta de la Rosa White Port \$11

Quinta de la Rosa Ruby Port \$11

Quinta de la Rosa Tawny Port \$11

### **SPECIALTY COFFEES - DECAF AVAILABLE - \$16**

**CALYPSO** kahlua, rum, espresso, cream

**MEXICAN** tequila, kahlua, espresso, cream

**JAFFA**; tia maria, cointreau, espresso, cream

**POLAR BEAR** baileys, mint, hot chocolate, cream